

1/26

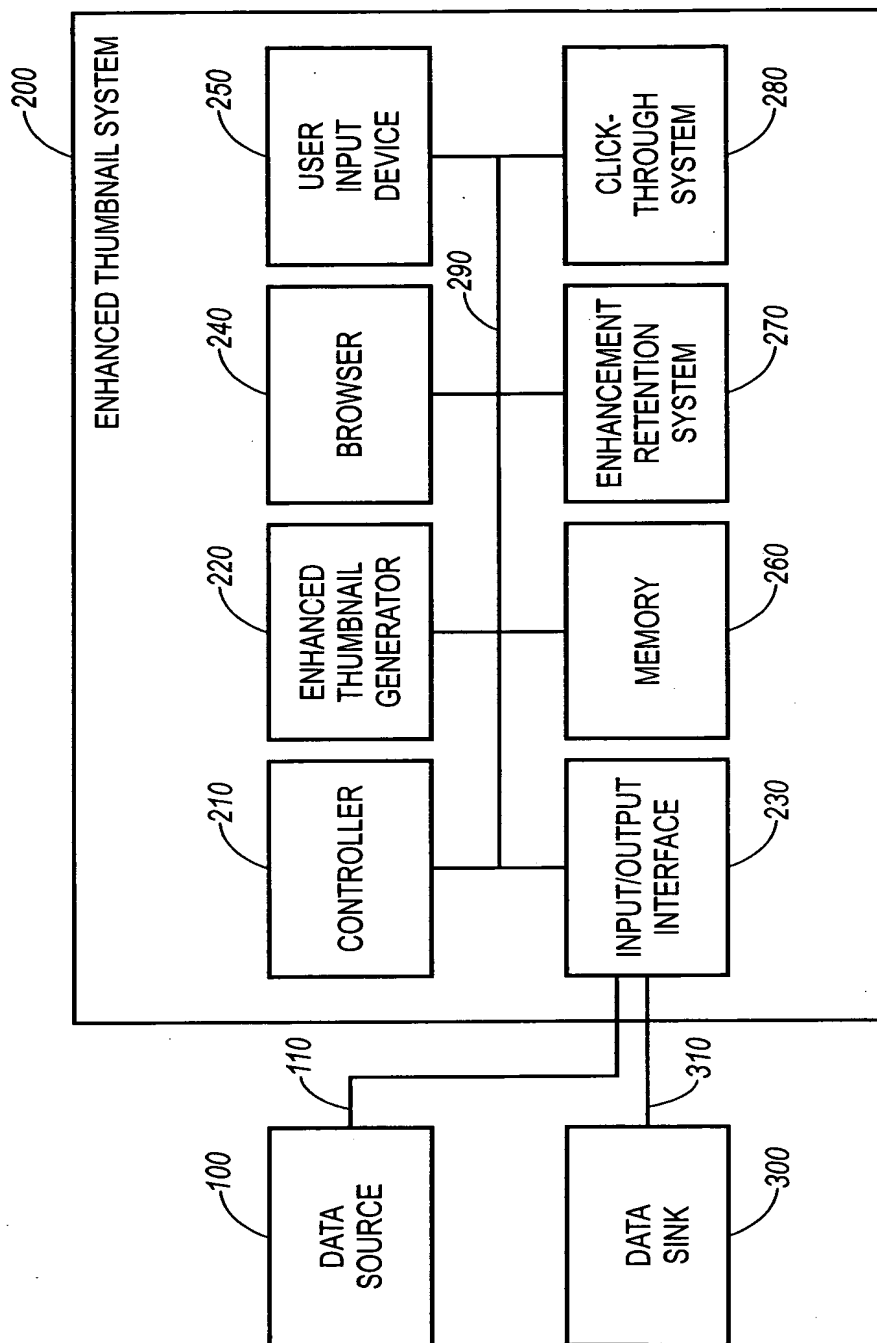


FIG. 1

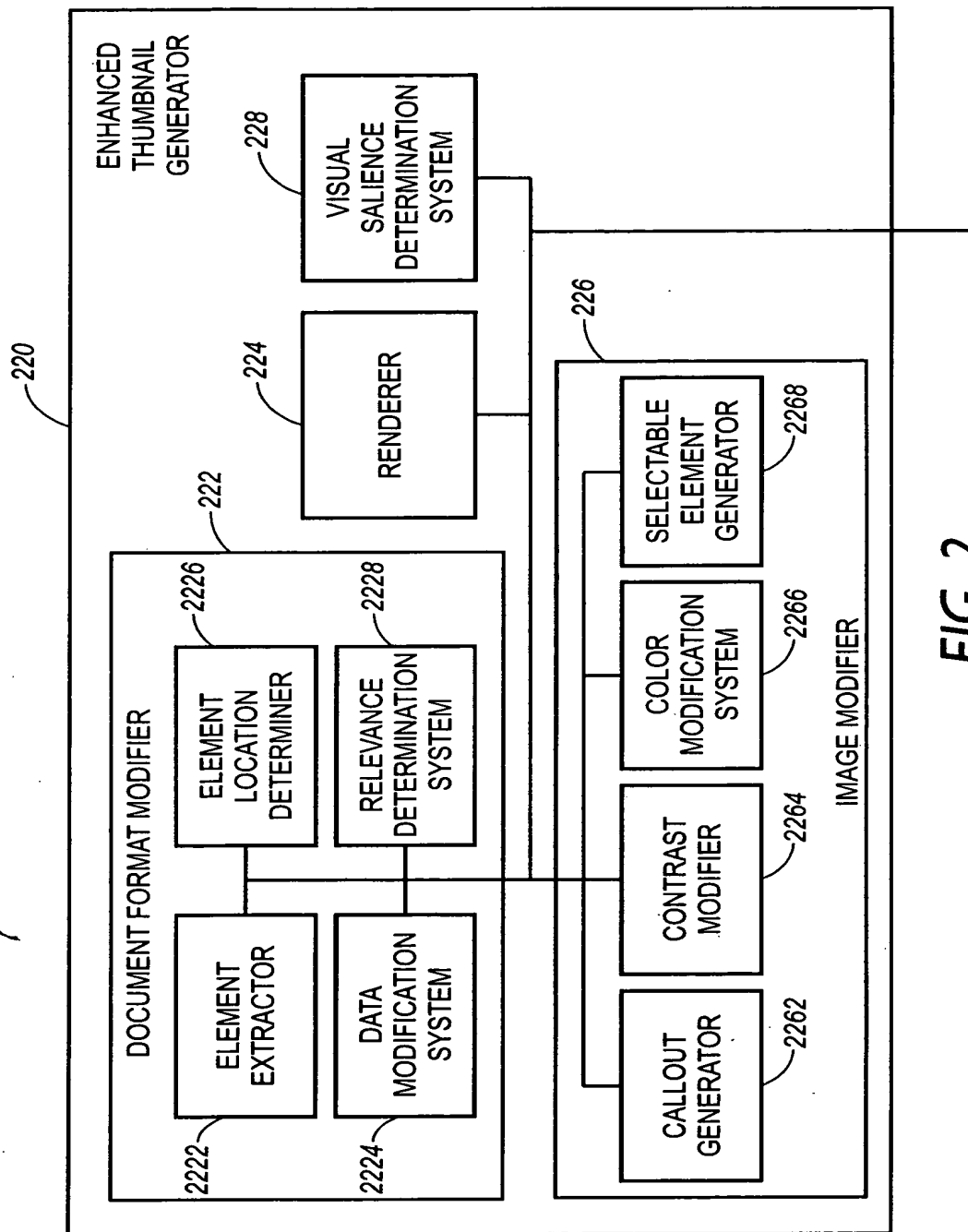



FIG. 2



# Mansfield Plantation

## Georgetown, South Carolina

Heritage Recipe

### Mom's Chocolate Pound Cake

Makes plenty of any occasion. Serves 16-18. Slightly

---

**Ingredients:**

- 1 cup butter
- 1 cup brown sugar
- 1/2 cup white sugar
- 1 egg
- 1/2 cup milk
- 1/2 cup flour
- 1/2 cup cocoa powder
- 1/2 cup salt
- 1/2 cup baking powder

**Directions:**

1. Preheat oven to 350°F.

2. In a large bowl, cream butter and sugars until light and fluffy.

3. Add eggs one at a time, beating well after each addition.

4. In a small bowl, whisk together flour, cocoa powder, salt, and baking powder.

5. Add the dry ingredients to the wet ingredients, alternating with the milk, and mix until just combined.

6. Bake in a greased and floured 9x5 inch loaf pan for 60-70 minutes.

7. Let cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

8. Slice and serve.

**FIG. 3**  
**(Prior Art)**

4/26



5/26

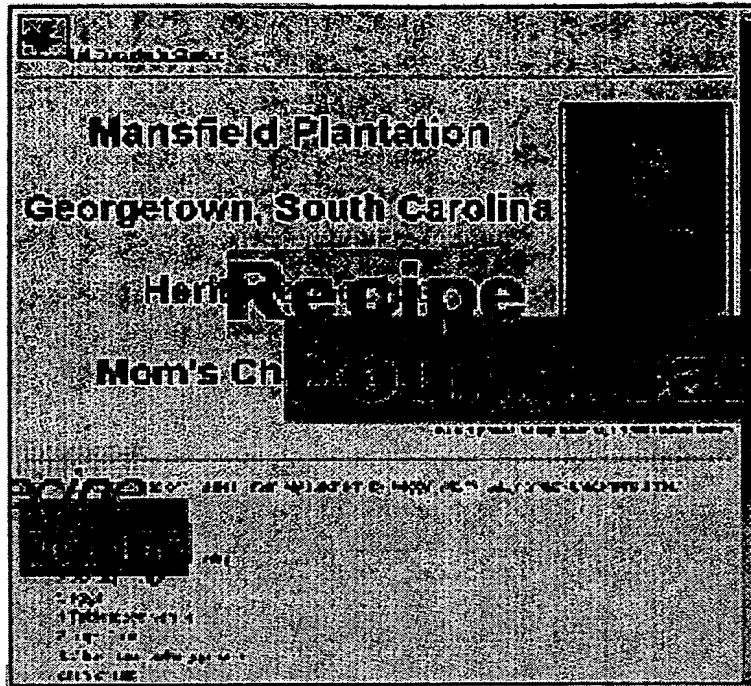


FIG. 5

6/26



FIG. 6

Age Group	Percentage of Respondents
18-29	85%
30-49	80%
50-69	75%
70+	70%



**FIG. 7**

8/26

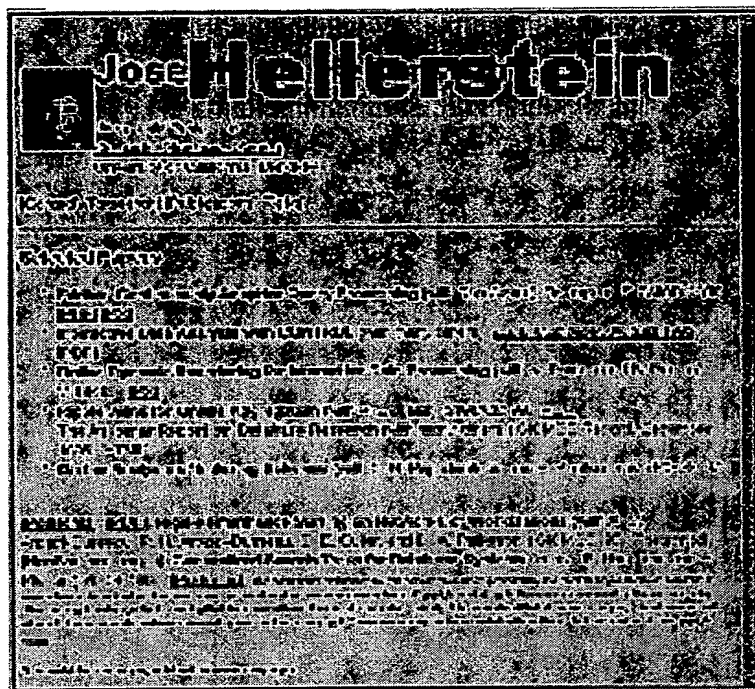


FIG. 8



9/26

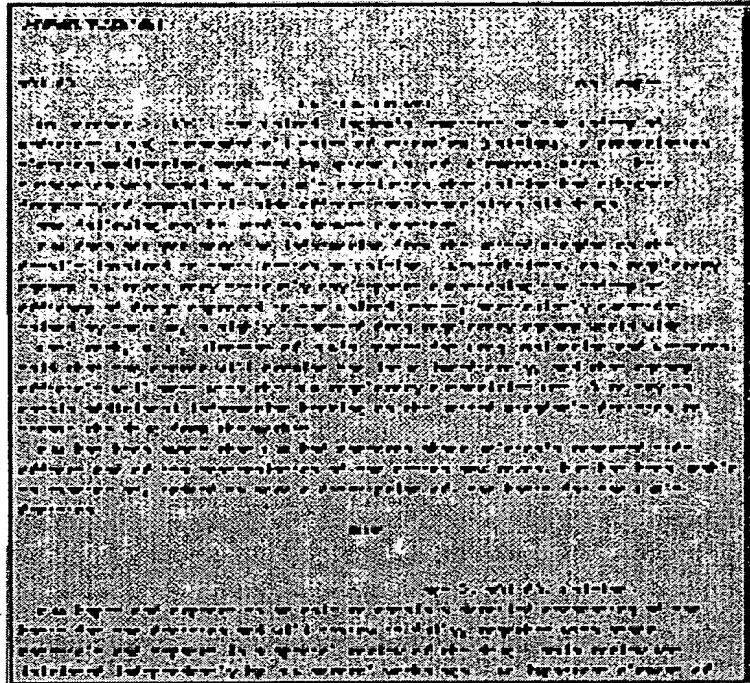


FIG. 9  
(Prior Art)

10/26

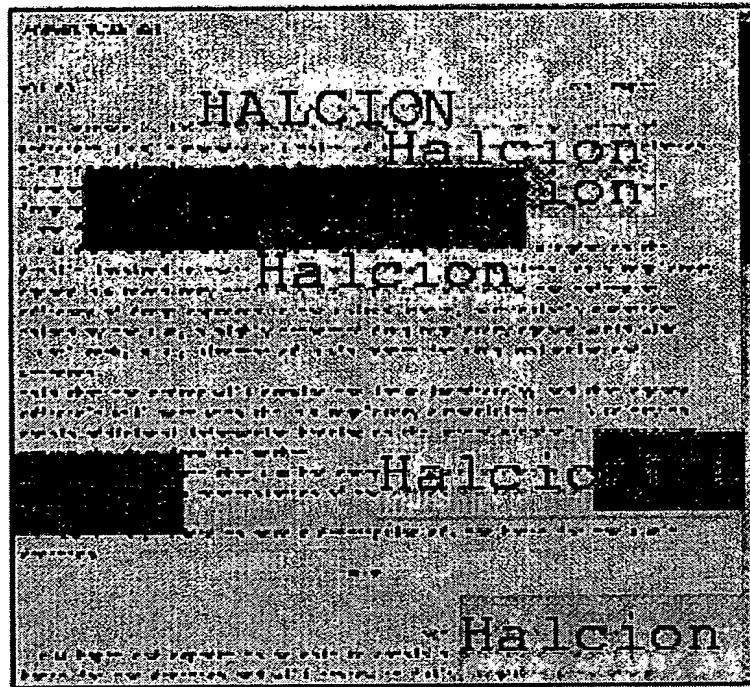


FIG. 10

11/26

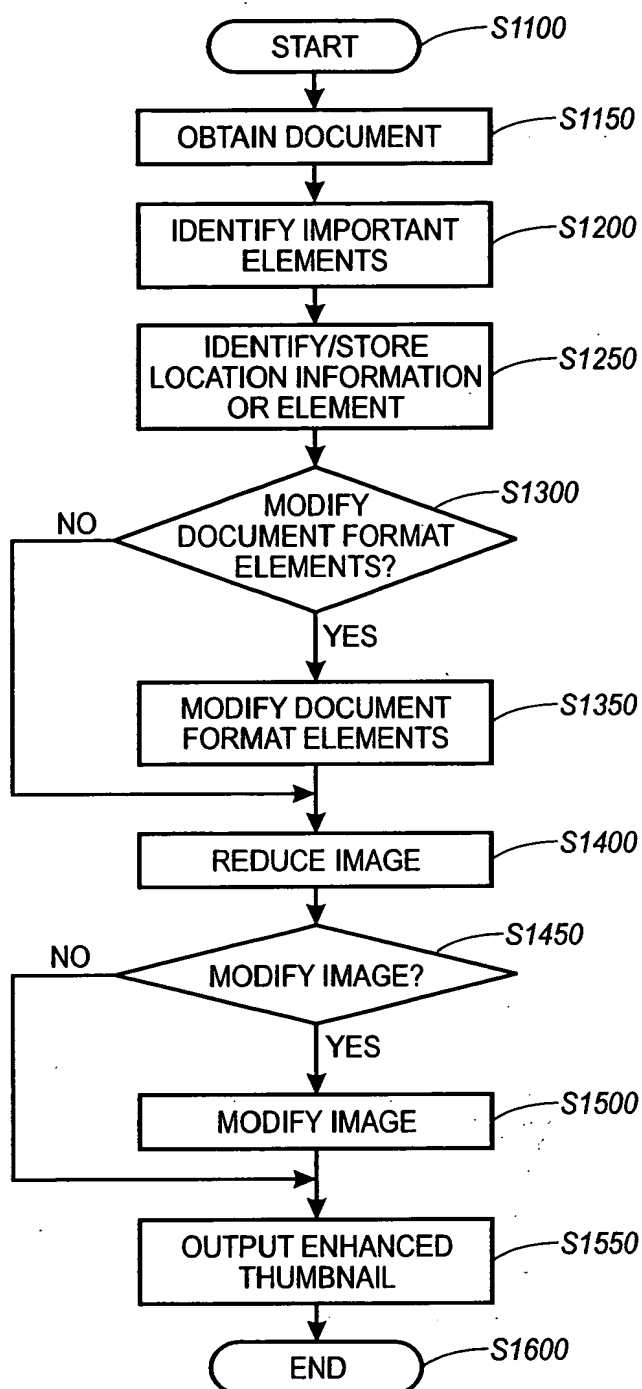


FIG. 11

12/26

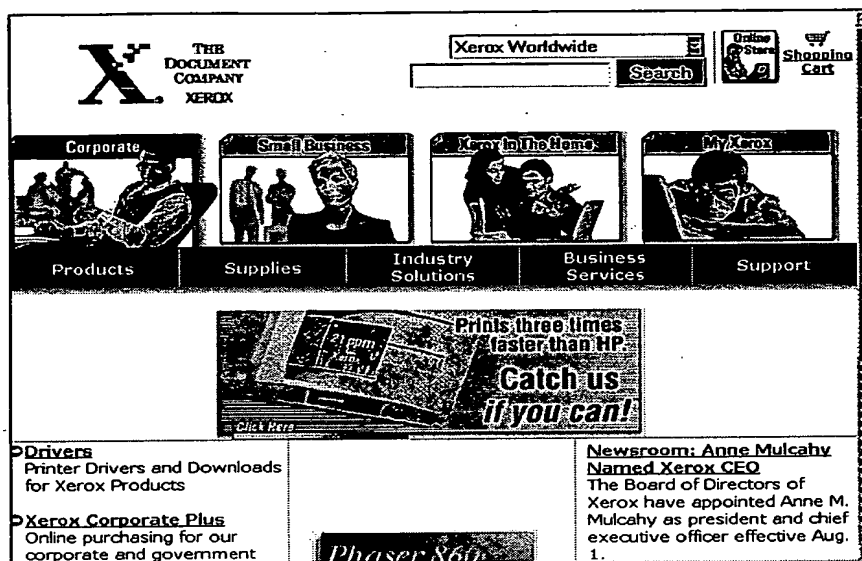


FIG. 12  
(Prior Art)



FIG. 13

13/26



**FIG. 14**

14/26

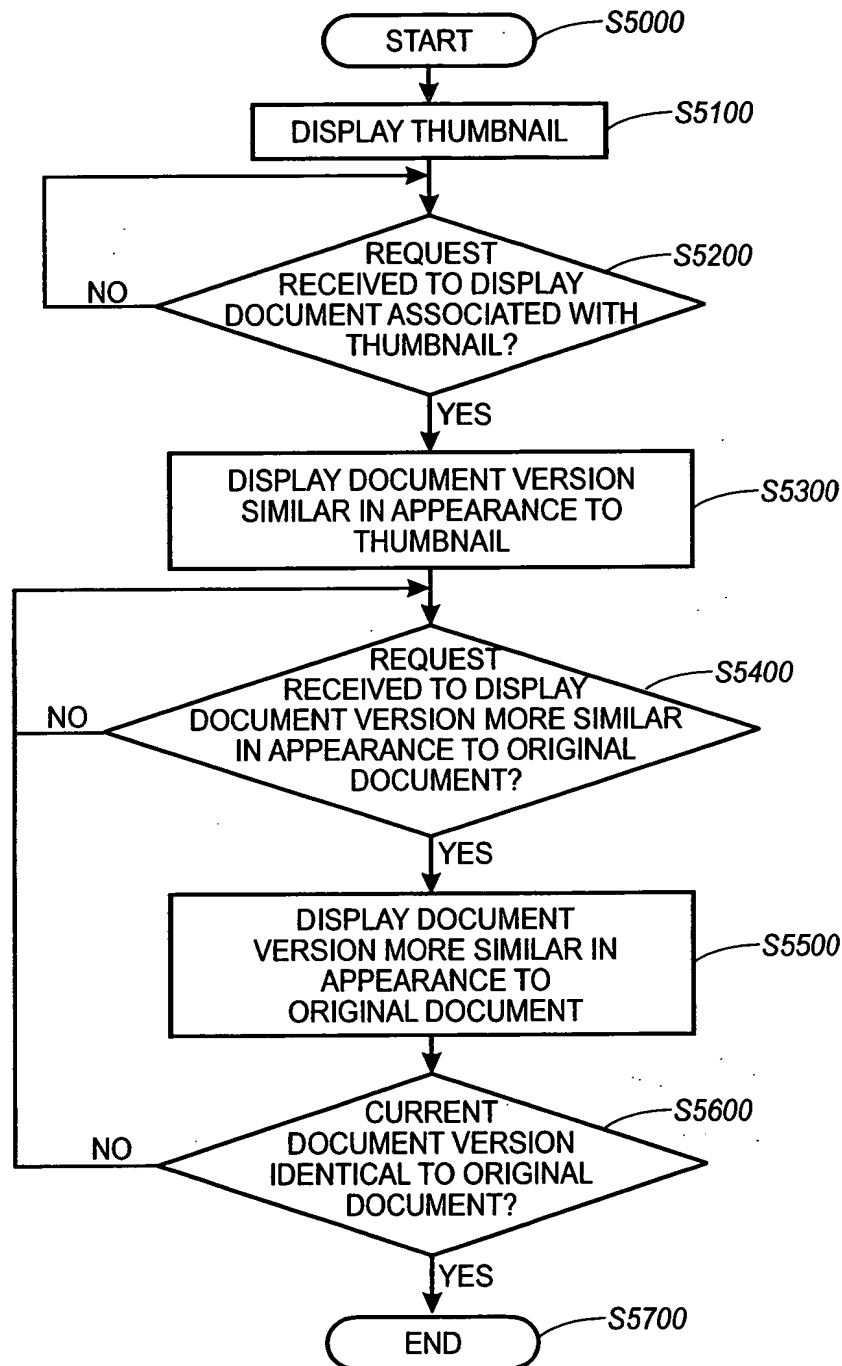


FIG. 15

15/26

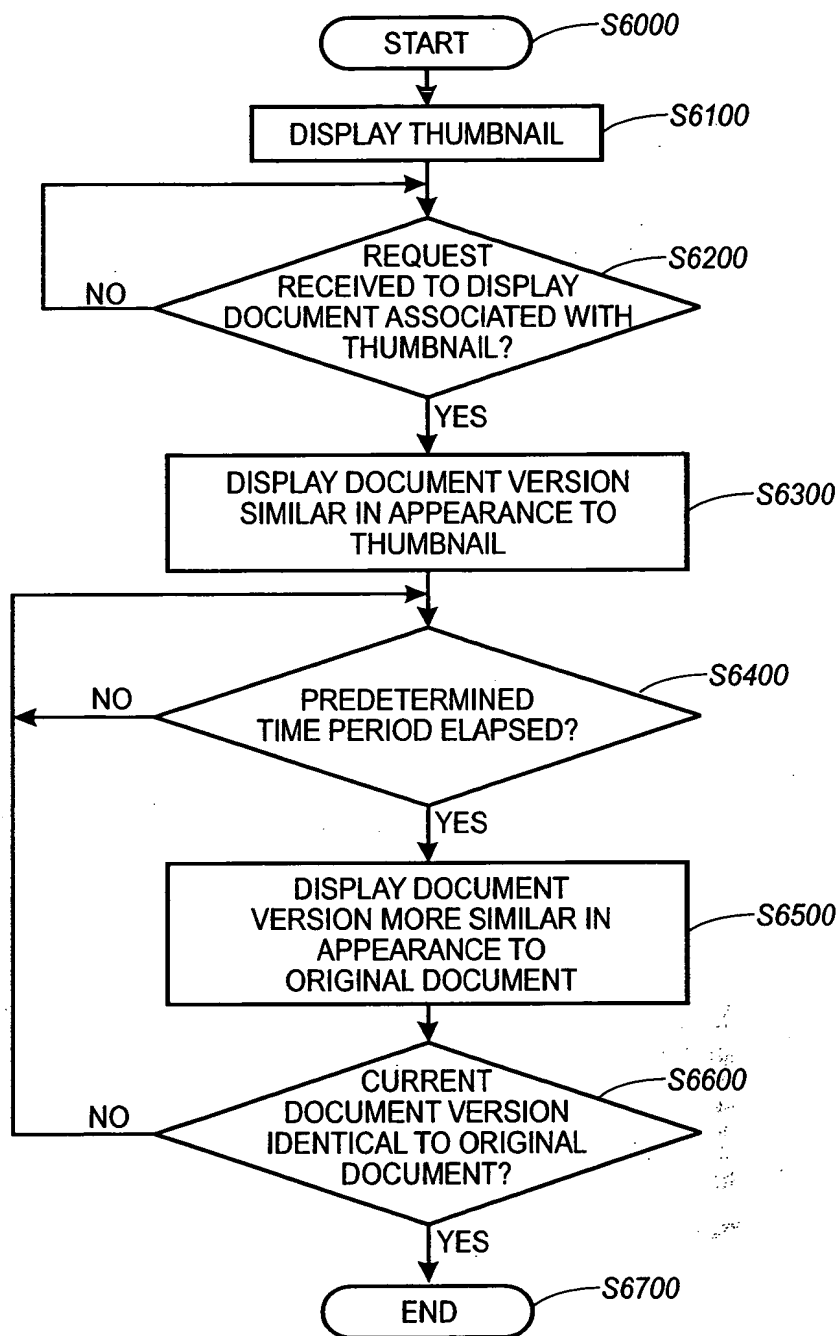
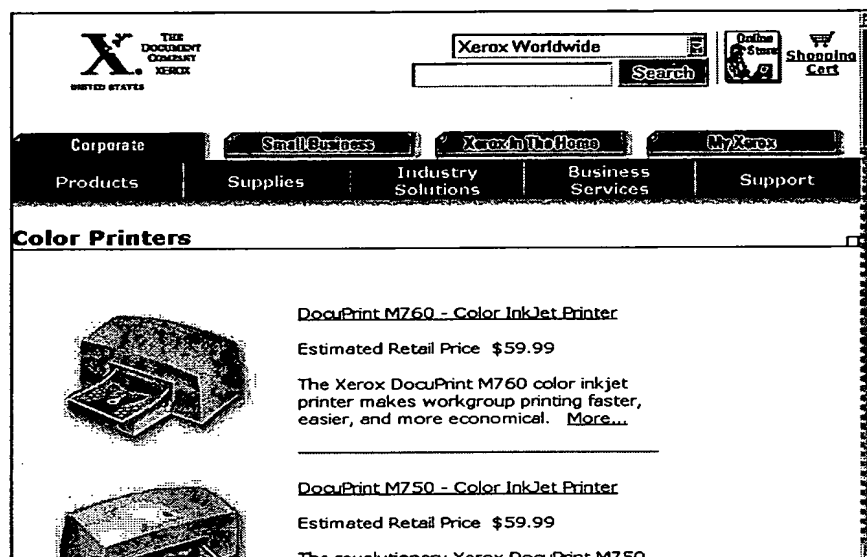


FIG. 16

16/26



**FIG. 17**  
(Prior Art)



17/26

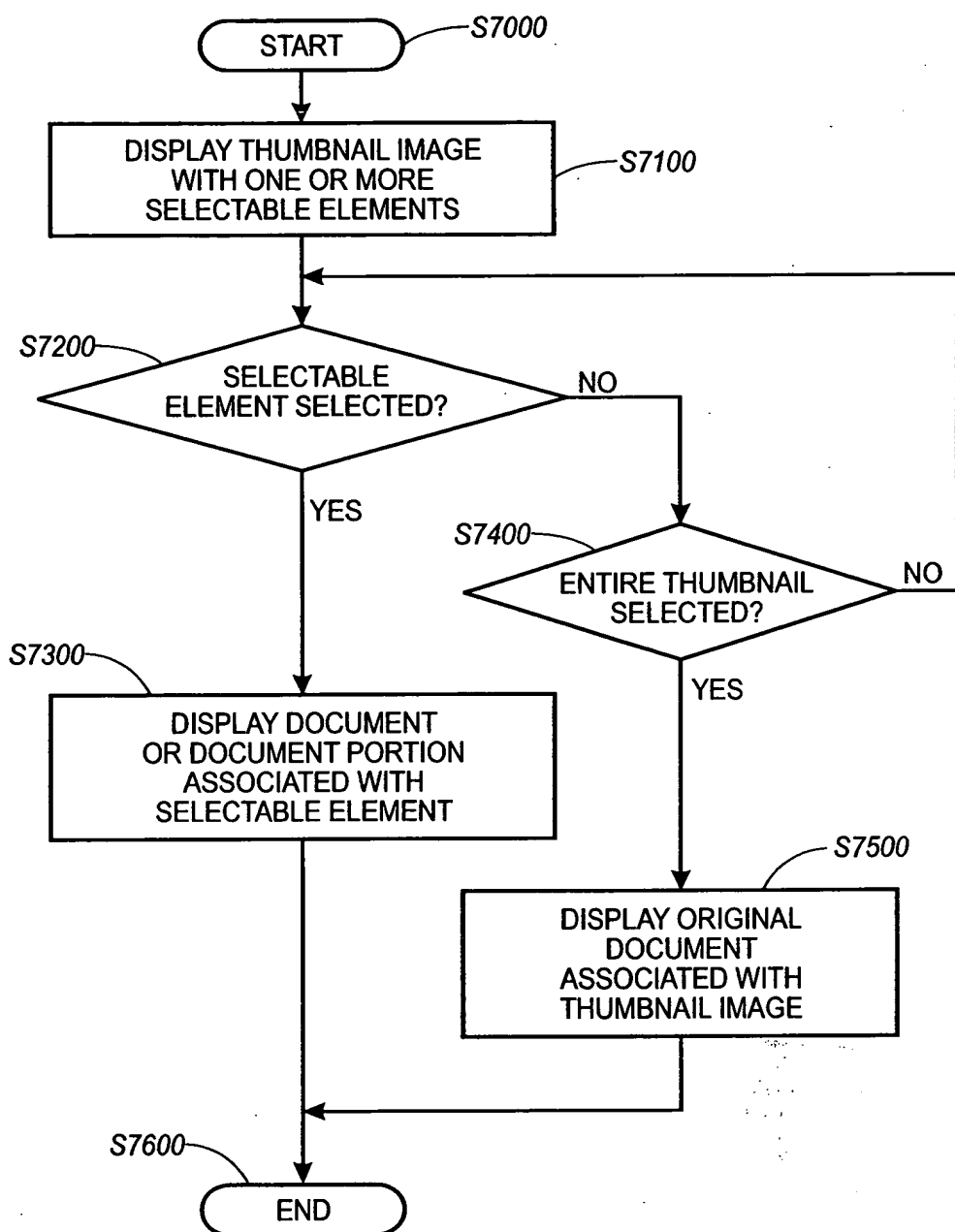


FIG. 18

18/26

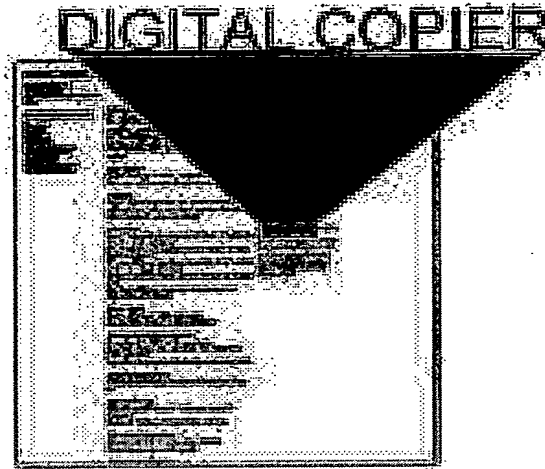


FIG. 19

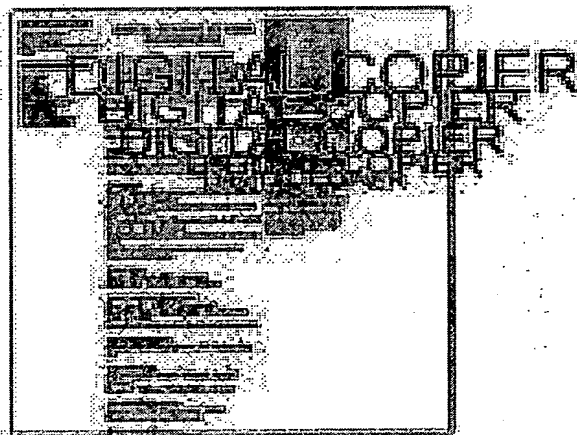


FIG. 20

19/26

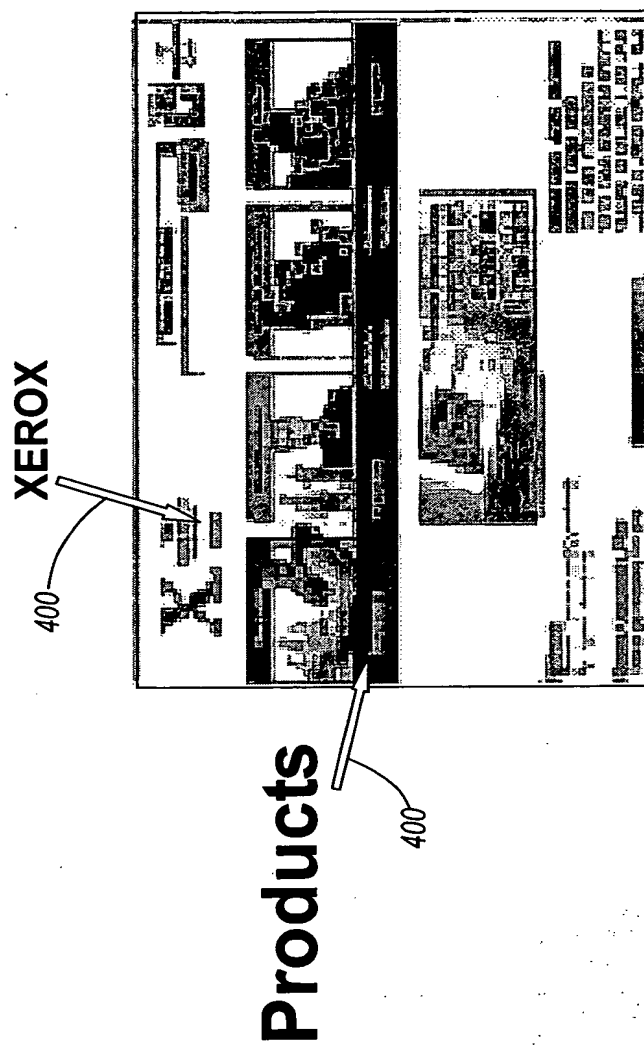


FIG. 21

20/26

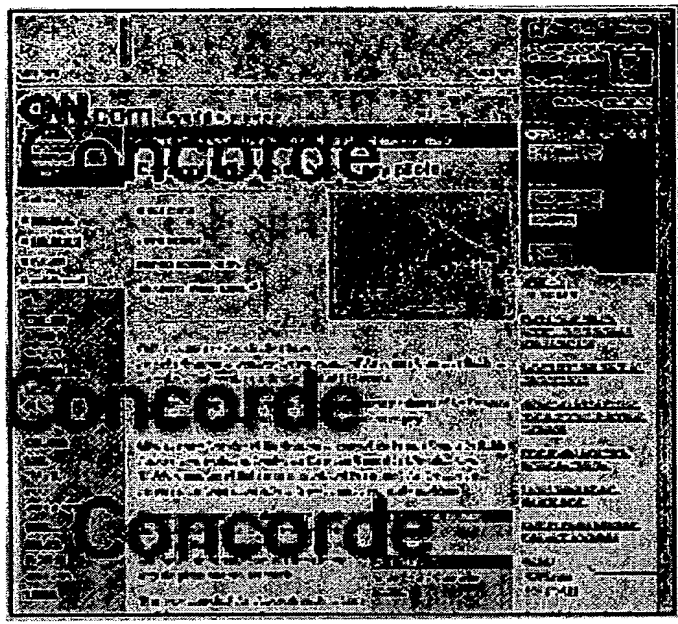


FIG. 22

21/26

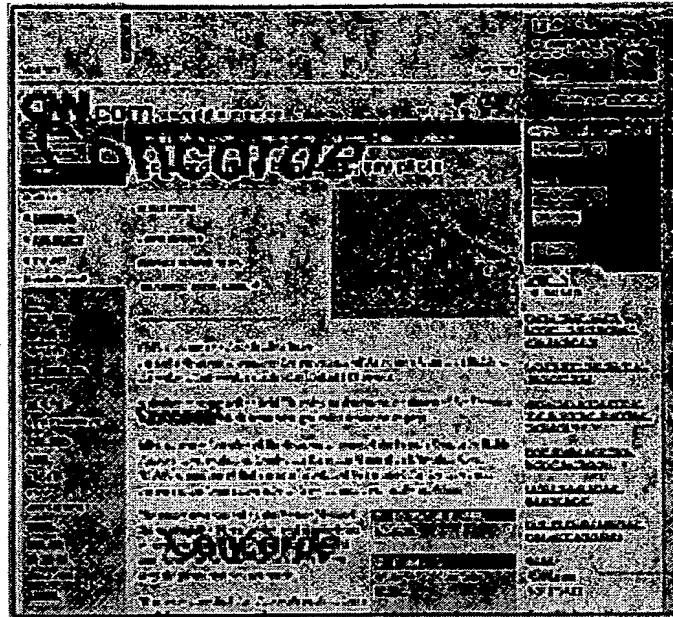


FIG. 23

22/26



FIG. 24

23/26

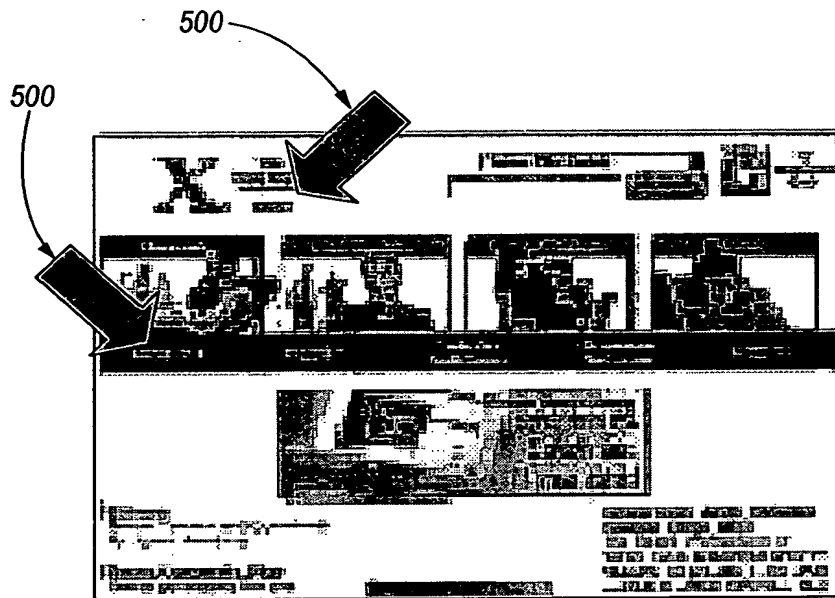


FIG. 25

24/26

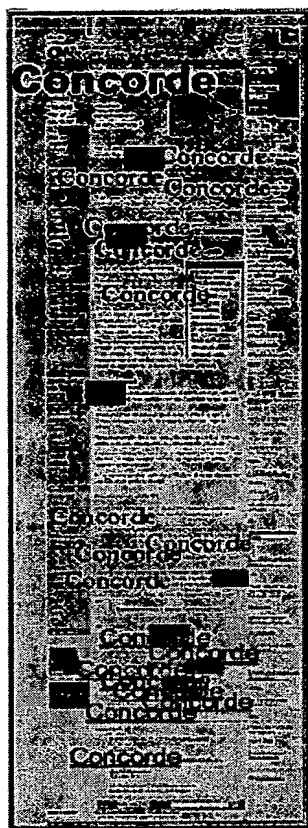


FIG. 26



25/26

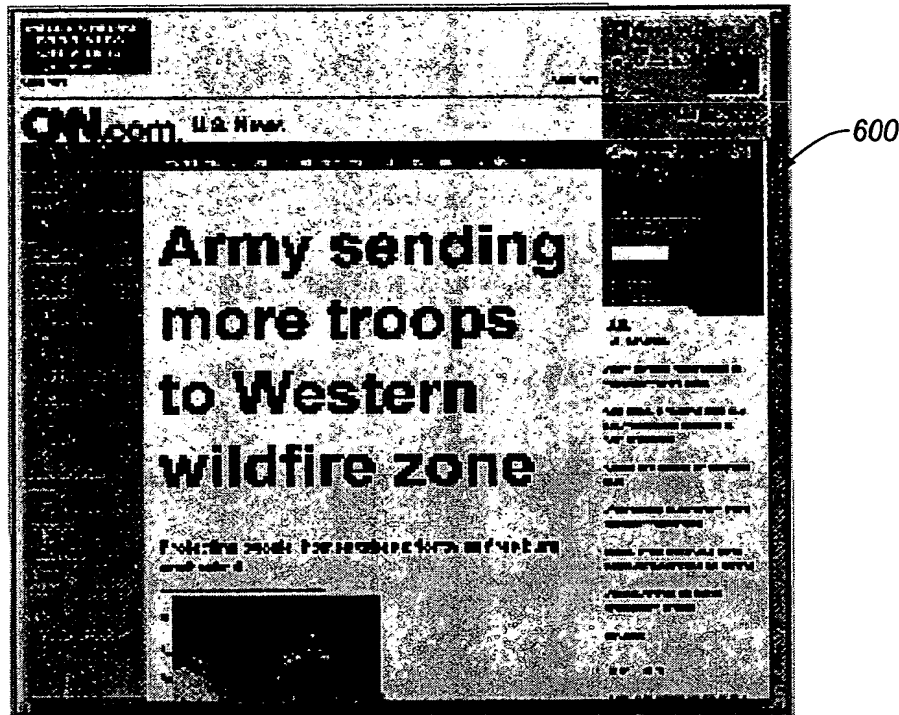


FIG. 27

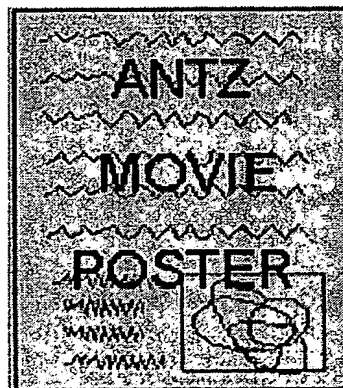


FIG. 28

26/26

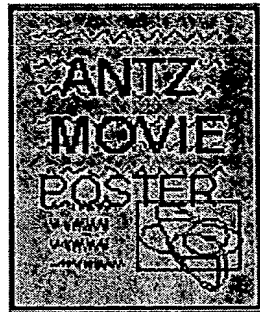


FIG. 29

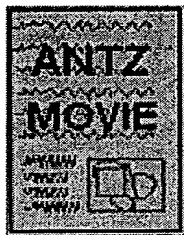


FIG. 30



FIG. 31